

NEW YEAR'S EVE TASTING MENU

GLASS OF GUSBORNE BLANC DE BLANCS

Porthilly Oster & N25 Caviar

Scottish Langoustine Tempura

Yuzu & Coombeshead Farm Lardo

Black Winter Perigord Truffle Doughnut

Whipped Salted Butter

Cornish Crab & Iberico Pork Dumpling

Roasted Meat Consommé

Steamed Halibut

Choi Sum, Ginger & Lobster Butter

Jasmine Rice Ice Cream

Salted Caramel & Horseradish

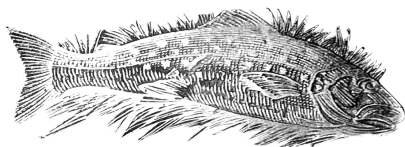
Coffee & Treats

£ 2 2 5

Ingredients and dishes are subject to availability. Dietary alternatives available.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your reservation.

All prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.



NEW YEAR'S EVE VEGETARIAN TASTING MENU

GLASS OF GUSBORNE BLANC DE BLANCS

Tofu Custard & Lime Caviar

Tempura King Oyster Mushroom

Cep & Malt Vinegar

Black Winter Perigord Truffle Doughnut

Whipped Butter

Celeriac Dumpling

Roasted Celeriac Dashi & Spring Onion

Baked Mushroom Rice

Neal's Yard Crème Fraîche & Bitter Leaves

Jasmine Rice Ice Cream

Salted Caramel & Horseradish

Coffee & Treats

£ 1 7 0

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